

Coconut Dosa Recipe

Ingredients:

Coconut – 2 cups, grated

Raw Rice – 200 gms

Oil – 100 ml

Salt as per taste

Preparation:

1. Soak the rice for 60 minutes.
2. Drain well and grind to a smooth batter.
3. Add salt and coconut.
4. Mix well.
5. Keep aside for 15 to 20 minutes.
6. Heat a tawa over medium flame.
7. Pour a ladleful of the batter and spread evenly.
8. Add oil around the edges and cook on both sides until light golden brown.
9. Remove and serve hot with chutney and sambar.

